



# Opolo

2017 SAUVIGNON BLANC  
PASO ROBLES, CALIFORNIA

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Opolo Vineyards has a long established reputation of growing and producing award winning wines in Paso Robles, California. With nearly 300 acres of vines on the east and west side of Paso Robles, Opolo Vineyards is privy to a wide range in climate, soil and growing potential—allowing extensive range of varietals to flourish. This variety combined with the passion behind the brand has made Opolo a favorite of wine enthusiasts everywhere.

## VINEYARD

The grapes for this wine are sourced from Opolo's estate vineyards in Paso Robles. Cooling breezes from the nearby Pacific Ocean contribute foggy mornings and lower summer temperatures, which produces exceptional, expressive fruit.

## WINEMAKING

The grapes are handpicked at night and brought to the winery for pressing. The fruit is pressed gently and separated into two separate fractions, free run and press fraction, which allows for greater flexibility and finesse when blending our final blends. Our white wines are fermented cool (50-55°F) for thirty days to preserve the aromatics qualities of the wine.

## WINEMAKER NOTES

Backpacking in the Yosemite Valley, before dawn breaks you strap on your boots knowing that today you will summit Half Dome. Hydration pack is full with Meyer lemon and pear blossom infused water - you are ready. As you reach the trailhead the sun begins to touch the granite faces creating a unique smell of minerals, laced with lemon grass. You break on the trail for a quick photo and a snack of Anjou pear. Reaching the cable section at a lively pace, you begin scaling your way to the top. As you summit the feeling of pure bliss and tranquility come over you, as you revel in your accomplishment. Cheers to you!

## WINE INFORMATION

**COMPOSITION:** 100% Sauvignon Blanc

**APPELLATION:** Adelaida District, Paso Robles, California

**ALCOHOL:** 14.0%

**CASE PRODUCTION:** 400